



CNQ26053K

880/0.55 oz
NET WT 30.25 LB
220 servings of 4

FULLY COOKED BEEF MEATBALLS

INGREDIENTS:Ground beef (not more than 20% fat), water, textured vegetable protein product (soy flour, caramel color, zinc oxide, niacinamide, ferrous sulfate, copper gluconate, vitamin A palmitate, calcium pantothenate, thiamine mononitrate (B1), pyridoxine hydrochloride (B6), riboflavin (B2), cyanocobalamin (B12)), seasoning (hydrolyzed soy protein (caramel color), dehydrated onion and garlic, potassium chloride, salt, maltodextrin, spice, sugar, torula yeast, yeast extract, disodium inosinate, natural flavoring). **ALLERGEN INFORMATION:**Soy.

CONTAINS COMMODITIES DONATED BY THE UNITED STATES DEPARTMENT OF AGRICULTURE. THIS PRODUCT SHALL BE SOLD ONLY TO ELIGIBLE RECIPIENT AGENCIES.

Heating Instructions:




Conventional oven 350° F, Frozen: 15 - 20 min, Thawed: 12 - 15 min

Convection oven 350° F, Frozen: 12 - 15 min, Thawed: 8 - 10 min

KEEP FROZEN FOR INSTITUTIONAL USE ONLY.

CN 080287
FOUR FULLY COOKED BEEF MEATBALLS PROVIDE 2.0 oz. EQUIVALENT MEAT/MEAT ALTERNATE FOR CHILD NUTRITION
CN MEAL PATTERN REQUIREMENTS. (USE OF THIS LOGO AND STATEMENT AUTHORIZED BY THE FOOD AND NUTRITION
SERVICE, USDA 03-11.) CN

CN Don Lee Farms, 200 E. Beach Ave, Inglewood, CA 90302
(310) 674-3180 www.donleefarms.com



11/18/2011



Data Submission Form

Basis for data submitted are "As served"

Package size (lb): 30.25

Brand: **DON LEE FARMS**

Servings/package: 220

Product name: **FULLY COOKED BEEF MEATBALLS**

Product code: **CNQ26053K**

CN label number: 080287

Analysis based on 1 serving: 4 pieces 2.2 oz (62.37gm)

Nutrients	Nutrients per Serving	Unit
Total Calories	108	kcal
Calories from fat	55.8	kcal
Protein	12.4	grams
Total fat	6.2	grams
Saturated Fat (gm)	2.4	grams
Artificial Trans Fat (gm)	0	grams
Carbohydrate (gm)	0.7	grams
Fiber (gm)	0.4	grams
Cholesterol (mg)	37	milligrams
Calcium (mg)	10	milligrams
Iron (mg)	1.4	milligrams
Sodium (mg)	109	milligrams
Vitamin C (mg)	0	milligrams
Vitamin A (I.U.)	13	IU
Thiamin-B1 (mg)	0.1	milligrams
Riboflavin-B2 (mg)	0.1	milligrams
Niacin-B3 (mg)	2.2	milligrams
Vitmin-B6 (mg)	0.3	milligrams

Allergens soy

Source of nutrient data used to calculate the nutrient analysis: ESHA database Genesis software (calculated)

Preparation instructions to include: ingredients to be added and amounts, cooking methods, time and temperature.

Store frozen up to 12 months, or refrigerated up to 7 days. Do not refreeze. This is a "heat and serve product" which may be reheated thawed or from frozen. To thaw, leave under refrigeration in the case 24 hours. Heat in a single layer on trays in an oven preheated to 350°F. Conventional oven: frozen 15 - 20 min, thawed 12 - 15 min. Convection oven : frozen 12 - 15 min, thawed 8 - 10 min. Cook time may vary by oven type or load. Alternate method, simmer in the sauce of your sauce stirring occasionally to prevent sticking.

Suzanne Boutros
 SUZANNE BOUTROS, QC SUPERVISOR

11/18/2011

DATE



PRODUCT SPECIFICATIONS

THIS PRODUCT SPECIFICATION SHEET PROVIDES INFORMATION REGARDING PRODUCT DESCRIPTION, AND WILL ENABLE THE PURCHASER TO DETERMINE THE FEDERAL REIMBURSABLE MEAL PATTERN CONTRIBUTION.

Product name: FULLY COOKED BEEF MEATBALLS
Product code: CNQ26053K Servings: 220 /2.2 oz Net weight (lbs): 30.25

Variety(ies) Of Meat Used In Product: Commodity ground beef, max 20% fat
Total Weight Of Uncooked Product (oz): 2.68
Raw Meat In Uncooked Product (oz): 2.40
Weight of Dry APP (oz): 0.084
Weight of Liquid to Rehydrate APP (oz): 0.148
Source of Alternate Protein Product: ADM,Cargill, Solae
Type & % of Protein in APP: Textured soy flour @ 50% protein
Weight of Rehydrated APP (oz): 0.232
Weight of Seasoning in Product (oz): 0.048
Weight of Batter/Breading in Product (oz): 0
Total Weight of Precooked Product (oz): 2.2

I CERTIFY THAT THE ABOVE INFORMATION IS TRUE AND CORRECT, AND THAT ONE SERVING OF THE ABOVE MEAT PRODUCT (READY FOR SERVING) YIELDS 2 OUNCES OF COOKED MEAT/MEAT ALTERNATE, AND 0 SERVING OF BREAD WHEN PREPARED ACCORDING TO DIRECTIONS

ANY ALTERNATE PROTEIN PRODUCT USED CONFORMS TO FOOD AND NUTRITION SERVICE REGULATIONS APPENDIX A part 210 II. THAT IS, THE APP USED a) IS PROCESSED TO REMOVE SOME PORTION OF THE NON-PROTEIN CONSITUENTS, b) BIOLOGICAL QUALITY OF THE PROTEIN IS AT LEAST 80% THAT OF CASEIN, AS DETERMINED BY PROTEIN DIGESTIBILITY CORRECTED AMINO ACID SCORE (PDCAAS), c) CONTAINS AT LEAST 18% PROTEIN BY WEIGHT WHEN FULLY HYDRATED.

Suzanne Boutros

11/18/2011

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